VINTEC
WINE PRESERVATION TECHNOLOGY
TRANSTHERM®
State-of-the-Art Wine Cellars
THE VINTEC & TRANSTHERM COLLECTION
2015-16

"I am totally delighted with my Vintec wine cabinet.
It combines elegance and functionality of the highest order."

James Halliday - Leading Australian Wine Critic

For the love of wine...

Great wines are crafted with an obsession for quality at each of the winemaking steps: from the choice of the varietal to the careful trimming of the vine, from the time-sensitive harvesting to the delicate wine-making months, not a single phase can be overlooked.

Most of these steps constitute the pledge of the winemaker – but **one step is incumbent on all wine lovers and collectors: wine storage and cellaring.**

Created for the love of wine and with the same obsession for quality, ***Vintec***® and ***Transtherm***® climate-controlled cellars are the ideal choice for anyone who enjoys wine: they recreate the perfect storage conditions found only in the best natural underground cellars, so you can always enjoy your wine at its best.

They're designed to suit the modern lifestyle, so bring your bottles out of their dusty boxes into your living space, and keep your wine at-hand ready to be enjoyed now, or left to age gracefully...

Why Vintec and Transtherm Wine Cellars?

1) Wine cellars are our specialty and expertise

In fact, that is all we do.

Being intimately related to the wine industry and having focused solely on wine cabinets **for over two decades**, we have developed the largest and most advanced range of wine cabinets to suit all wine storage requirements.

2) We care about your wine collection and proper cellaring

Our highest priority is to offer the best and safest products for your wine.

For instance, all our wine cellars have dark interiors and dim UV-free LED lighting, never fancy bright lights and white interiors. Why? Because it's important to keep your wine in a dark storage area.

4 x Transtherm Studio
and 7 x Transtherm Ermitage

3) The Vintec and Transtherm Guarantee

All Vintec and Transtherm wine cellars have been tested to ensure they function in the Australian and New-Zealand climates.

Covered by a 2 year warranty, our wine cellars **bear unique identification numbers** which allow their origin and authenticity to be traced, and are supported by dedicated after-sales teams in Sydney and Auckland, and national networks of service specialists.

4) Become a member of the exclusive Vintec Club

When you own a Vintec or Transtherm, you're entitled to become a member of the Vintec Club and to enjoy exclusive **wine-industry benefits and services** for years to come.

For instance, members have access to:

- Vintec Club Private Tastings & Dinners
- A personal Langton's wine broker
- Ongoing VIP pricing on Riedel glassware

Find out more pages 34-35.

Vintec and Transtherm Technology

Why a wine cabinet instead of a fridge?

Traditional refrigerators generate intense cold and remove ambient humidity. They denature your wines and dry out corks.

Vintec and Transtherm wine cabinets are designed specifically for the preservation and maturation of your wines: they replicate the ideal conditions found in the best natural underground cellars.

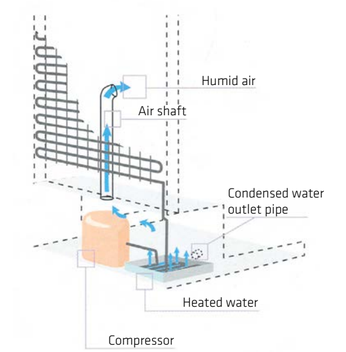
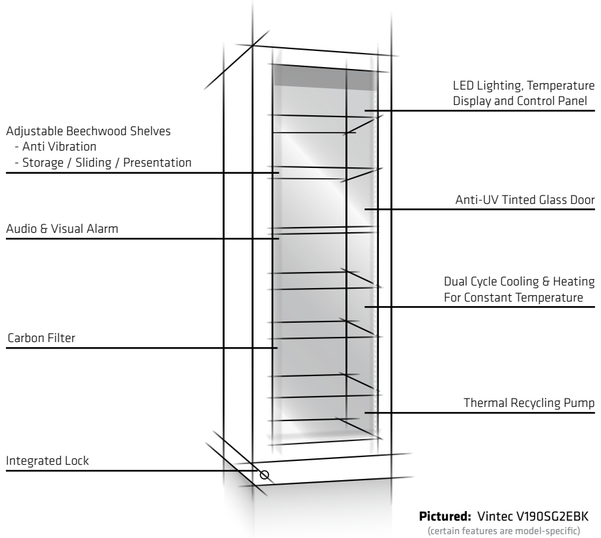


Diagram: Thermal Pump System


Adjustable Beechwood Shelves
- Anti Vibration
- Storage / Sliding / Presentation
Audio & Visual Alarm
Carbon Filter
Integrated Lock
LED Lighting, Temperature Display and Control Panel
Anti-UV Tinted Glass Door
Dual Cycle Cooling & Heating For Constant Temperature
Thermal Recycling Pump

Pictured: Vintec V190SG2EBK
(certain features are model-specific)

Caring for your wine and for the environment

Vintec climate-controlled wine cabinets are now equipped with the more energy-efficient R600a refrigerant gas, which has zero ozone-depleting properties.

The switch to R600a is part of a series of initiatives that Vintec has undertaken in order to limit our carbon footprint and to preserve the environment.

The Five Essential Rules Of Wine Storage

Vintec and Transtherm wine cellars ensure your wines are stored in the ideal cellaring conditions by respecting these 5 wine storage rules.

1) Stable Temperature between 12°-14°

Temperature fluctuations denature your wines. In particular, temperatures above 25° will ruin wine within a couple of weeks and create “spoiled fruit” flavours. >

2) Humidity above 50%

Levels lower than this cause corks to dry out and shrink, allowing damaging air into the wine, creating oxidation and off-odours. >

3) Dark storage area

All light should be avoided, but UV light in particular: it creates hydrogen sulphide compounds in wine and affects the tannins and the colour of your wine. >

4) No vibrations

Imperceptible vibrations prematurely deteriorate wine by speeding up chemical reactions and ageing. >

5) Airflow

Lack of appropriate ventilation and air change makes wine cellars become stale and mouldy. >

The Vintec and Transtherm Solution

Our wine cabinets maintain stable temperature thanks to: 1) interaction between a compressor and a thermostat 2) insulated side panels 3) double/triple-glazed doors.

Our wine cabinets incorporate a Thermal Pump System which ensures adequate humidity levels are maintained (50% or greater). The Thermal Pump works by heating condensed water, which is then introduced as humid air within the cabinet.

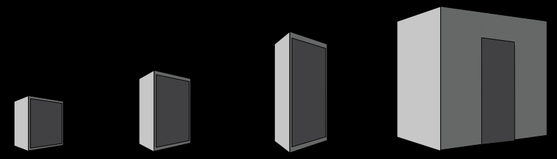
Our wine cabinets eliminate this threat by incorporating: 1) UV-treated tinted glass doors 2) dark interiors 3) dimmed LED lights.

To protect the quality of your wine, our wine cabinets create a vibration-proof environment by including the following: 1) an externally-housed compressor 2) rubber shock absorbers 3) vibration absorbing wooden shelves.

Vintec wine cabinets include internal and external fans to ensure that there is a slow reticulated air flow throughout the cabinet. The larger Vintec models also include a carbon filter to limit any odours penetrating the wine cabinet.

Guide to Choosing Your Wine Cabinet

Step 1: Bottle Capacity:



Small
20-50 bottles

Medium
80-130 bottles

Large
140-267 bottles

Very Large
600-4000+ bottles

Step 3: Design:

Step 2: Function:

Single-Zone

Since all wines – reds, whites and Champagne – cellar at the same temperature (12°-14° C), a Single-Zone wine cabinet is ideal for conveniently storing and cellaring all your wines. Alternatively, a Single-Zone cabinet can be used to serve white wines at drinking temperatures (set at 6°-8°) or red wines (set at 16°-18°).

Dual-Zone

A Dual-Zone wine cabinet is ideal for keeping both reds and whites at perfect drinking temperatures: e.g. set the top compartment at 6°-8° for whites and Champagne, and the bottom at 16°-18° for reds. Alternatively, the bottom compartment can be set at 12°-14°C for cellaring.

Multi-Temp

VINTEC® versatile Multi-Temp technology is designed for serving different styles/varietals at their perfect individual drinking temperatures. For instance, setting the bottom at 6° and the top at 18° generates a temperature gradient throughout the cabinet allowing you to keep Champagne, Sauv. Blanc, Chardonnay, Pinot Noir, Cabernet Sauv. and Shiraz all at their optimal drinking temperatures.

The Vintec and Transtherm Collection

Home Wine Bars

You love to entertain at home and it's important that your guests are well received. A Vintec or Transtherm Home Wine Bar is designed to be placed underbench in a kitchen and to suit the modern lifestyle. Have your best wines on hand and at the perfect serving temperatures – ready to be enjoyed!

CAPACITIES: 20-50 Bottles

Wine Vaults

You have a decent sized wine collection and you demand the best storage conditions at an affordable price: Transtherm Wine Vaults are the safest cellaring option for long term storage with the ultimate per-bottle-value – so you can protect your investment and mature your wines in ideal conditions.

CAPACITIES: 140-267 Bottles

The Epicure Range

You collect and consume the finest wine; therefore you should have the best storage and serving solution available. From ageing to serving, a Vintec or Transtherm wine cabinet from The Epicure Range is the answer to every wine connoisseur's dream.

CAPACITIES: 80-182 Bottles

Walk-in Cellars

A Walk-in Cellar is the modern and technological equivalent of an underground cavern: not only does it recreate the ideal storage conditions for large collections, but true connoisseurs will also rediscover the special and unique feeling which is to walk into one's treasured cellar.

CAPACITIES: 600-4000+ Bottles

Vintec V40BVCS3 Beverage Centre and V40SGES3 Wine Cabinet

Home Wine Bars

— CAPACITIES: 20-50 Bottles

You love to entertain at home and it's important that your guests are well received. A Vintec or Transtherm Home Wine Bar is designed to be placed underbench in a kitchen and to suit the modern lifestyle. Have your best wines on hand and at the perfect serving temperatures – ready to be enjoyed!

V40SGES3

EASY: 40
MAX: 50
Single-Zone

VINTEC 40-BOTTLE SINGLE-ZONE

A cellaring cabinet for all wines (set at cellaring temp. 12°-14°), or a serving cabinet for whites and Champagne (set at 6°-8°), or reds (set at 16°-18°).

V40BVCS3

EASY: 80
MAX: 100
(330ml beer)
Single-Zone

VINTEC BEER & WINE BAR

Perfect for entertaining, VINTEC Beer & Wine Bars keep beer cold at 2°-5° and chill white wines and Champagne.

V40SG2ES3

EASY: 40
MAX: 50
Dual-Zone

VINTEC 40-BOTTLE DUAL-ZONE

A serving cabinet for whites (set left chamber at 6°-8°) and reds (set right chamber at 16°-18°). The lower section can also be used for cellaring.

SEAMLESS
Stainless Steel

MAIN FEATURES

(Full specs on p.30)

- Blue LED lights
- Thermal Recycling Pump
- LED digital temperature display
- Door triple glazed and UV-treated
- Energy-efficient R600a
- Security lock

V40SGEBK

EASY: 40
MAX: 50
Single-Zone

NOIR
Borderless Black Glass

VINTEC 40-BOTTLE SINGLE-ZONE

A cellaring cabinet for all wines (set at cellaring temp. 12°-14°), or a serving cabinet for whites and Champagne (set at 6°-8°), or reds (set at 16°-18°).

V40BVCBK

EASY: 80
MAX: 100
(330ml beer)
Single-Zone

VINTEC BEER & WINE BAR

Perfect for entertaining, VINTEC Beer & Wine Bars keep beer cold at 2°-5° and chill white wines and Champagne.

V40SG2EBK

EASY: 40
MAX: 50
Dual-Zone

V40DG2EBK

EASY: 42
MAX: 42
Dual-Zone

VINTEC 40-BOTTLE DUAL-ZONE

A serving cabinet for chilling whites (set upper/left chamber at 6°-8°) and serving reds at ideal drinking temperature (set lower/right chamber at 16°-18°).

MAIN FEATURES

(Full specs on p.30)

- Crystal White LED
- LED digital temperature display
- Energy-efficient R600a
- Thermal Recycling Pump
- Door triple glazed and UV-treated
- Security lock

AL-V40SGE

EASY: 40
MAX: 50
Single-Zone

VINTEC 40-BOTTLE SINGLE-ZONE

A wine cellaring cabinet for all wines (set at cellaring temp. 12°-14°), or a serving cabinet for whites and Champagne (set at 6°-8°), or reds (set at 16°-18°).

AL-V40BVC

EASY: 80
MAX: 100
(330ml beer)
Single-Zone

VINTEC BEER & WINE BAR

Perfect for entertaining, VINTEC Beer & Wine Bars keep beer cold at 2°-5° and chill white wines and Champagne.

AL-V40DG2E

EASY: 42
MAX: 42
Dual-Zone

allect
SERIES

VINTEC 40-BOTTLE DUAL-ZONE

A serving cabinet for whites (set left chamber at 6°-8°) and reds (set right chamber at 16°-18°). One section can also be used for cellaring.

MAIN FEATURES

(Full specs on p.30)

- Crystal White LED lights
- LED digital temperature display
- Energy-efficient R600a
- Thermal Recycling Pump
- Door triple glazed and UV-treated
- Adjustable shelves

V20SGEHS3	V20BVCHS3	V30SGMEBK	V30SGES3	AL-V30SGE
EASY: 20 MAX: 20	EASY: 40 MAX: 49 (330ml beer)	Single-Zone	EASY: 28 MAX: 35	Single-Zone

VINTEC 20-BOTTLE WINE CABINET + MATCHING BEER & WINE BAR

The NEW slimline Vintec V20 Wine Cabinet and matching Beer & Wine Bar are designed for apartments and homes with limited space, and are ideal for entertaining during those hot summer nights.

VINTEC 35-BOTTLE FREESTANDING WINE CABINETS

A freestanding wine cellaring cabinet for all wines (set at cellaring temp. 12°-14°), or a serving cabinet for whites and Champagne (set at 6°-8°), or reds (set at 16°-18°).

MAIN FEATURES

(Full specs on p.30)

- LED internal lights
- Reversible Door
- Adjustable shelves
- Door triple glazed and UV-treated
- LED digital temperature display
- Thermal Recycling Pump

STUDIO
Glass Door Model

STUDIO
Integrated Model

EASY: 36
MAX: 42

Single-Zone

Classic

Ideal as cellaring cabinets for red and white wines (when set at cellaring temperature 12°-14°), TRANSTHERM Studios can be integrated in-column or fully integrated behind cabinetry. They will ensure that your wines are preserved in the ideal conditions for maturation.

ORIGINE FRANCE GARANTIE
BVCert. 6010761

Available through stockists only: call to enquire.

MAIN FEATURES

(Full specs on p.30)

- Adjustable shelves
- LED digital temperature display
- Thermal Recycling Pump
- Reversible Door

Transtherm Bastide

Wine Vaults

— CAPACITIES: 140-267 Bottles

You have a decent sized wine collection and you demand the best storage conditions at an affordable price: Transtherm Wine Vaults are the safest cellaring option for long term storage with the ultimate per-bottle-value – so you can protect your investment and mature your wines in ideal conditions.

LOFT | VILLA | BASTIDE

TRANSTHERM

EASY: 98
MAX: 140
Single-Zone

EASY: 173
MAX: 202
Single-Zone

EASY: 238
MAX: 267
Single-Zone

Classic

TRANSTHERM Wine Vaults are designed to protect treasured wine collections from damaging environmental stress and to allow wines to mature at a steady rate. Offering the ultimate per-bottle value, they represent the safest and most economical cellaring solution for demanding wine collectors.

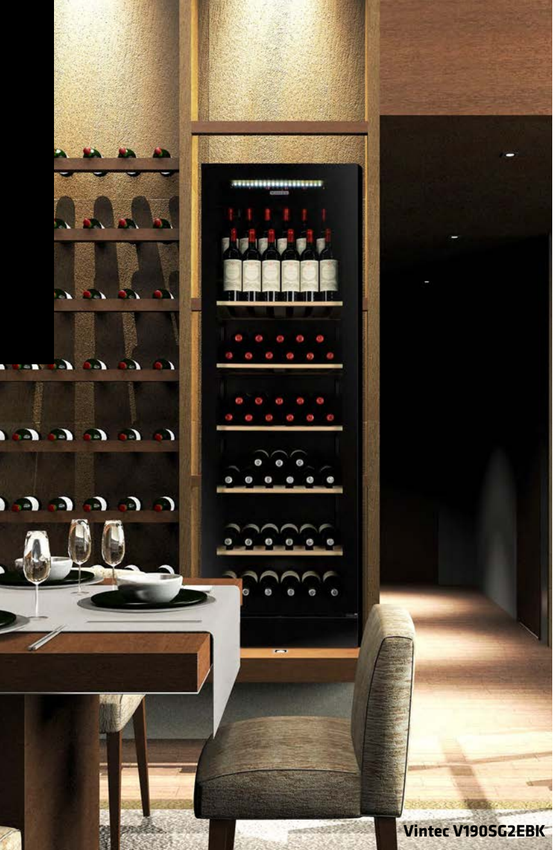
ORIGINE FRANCE GARANTIE
BVCert. 6010761

Available through stockists only: call to enquire.

MAIN FEATURES

(Full specs on p.31)

- Security lock
- LED digital temperature display
- Thermal Recycling Pump
- Winter Function (heating system)



Vintec V190SG2EBK

The Epicure Range

— CAPACITIES: 98-229 Bottles

You collect and consume the finest wines; therefore you should have the best storage and serving solution available. From ageing to serving, a Vintec or Transtherm wine cabinet from The Epicure Range is the answer to every wine connoisseur's dream.

V110SGES3

EASY: 121
MAX: 121
Single-Zone

V155SGES3

EASY: 166
MAX: 166
Single-Zone

SEAMLESS
Stainless Steel

VINTEC 121 & 166 BOTTLE WINE CABINETS

Ideal as cellaring cabinets for red and white wines (when set at cellaring temperature 12°-14°), the VINTEC V110 and V155 wine cellars ensure that your wine collection is kept in the perfect conditions for short or long-term storage.

MAIN FEATURES

(Full specs on p.31)

- Blue LED lights
- LED digital temperature display
- Energy-efficient R600a
- Thermal Recycling Pump
- Door triple glazed and UV-treated
- Security lock

NOIR
Borderless Black Glass

EASY: 126
MAX: 170
Single-Zone
or Multi-Temp

VINTEC 170-BOTTLE SINGLE-ZONE/MULTI-TEMP

The V190SG2EBK is a unique and versatile wine cabinet: it can be set as Single-Zone for cellaring both reds and whites (set top and bottom at 12°), or as Multi-Temp for serving different styles/varietals at optimal drinking temperatures (e.g. 6° at the bottom graduating to 18° at the top).

NEW Dual LED Top-to-Bottom Lighting for better label visibility and wine showcasing.

MAIN FEATURES
(Full specs on p.31)

- LED digital temperature display
- Crystal White LED lights
- Security lock
- Energy-efficient R600a
- Thermal Recycling Pump
- Audio & Visual Alarm
- Adjustable shelves
- Winter Function (heating system)

EASY: 80
MAX: 130
Single-Zone
or Multi-Temp

EASY: 126
MAX: 170
Single-Zone
or Multi-Temp

allect
SERIES

VINTEC SINGLE-ZONE/MULTI-TEMP WINE CABINETS

The V150SG2E-AL and AL-V190SG2E-AL are unique and versatile wine cabinets: they can be set as Single Zone for cellaring both reds and whites (set top and bottom at 12°), or as Multi-Temp for serving different styles/varietals at perfect drinking temperatures (e.g. 6° at the bottom graduating to 18° at the top).

MAIN FEATURES
(Full specs on p.31)

- LED digital temperature display
- Security lock
- Crystal White LED lights
- Energy-efficient R600a
- Thermal Recycling Pump
- Audio & Visual Alarm
- Reversible Door
- Winter Function (heating system)

TRANSTHERM®

LOFT

EASY: 74
MAX: 91

Single-Zone

ERMITAGE

EASY: 182
MAX: 234

Single-Zone

CASTEL

EASY: 165
MAX: 209

3-Zone

Prestige Range

Classic

Customisation Options

Developed in collaboration with French oenologists and sommeliers, the new 'Prestige' range has been designed to meet the precise requirements expressed by wine industry professionals and the most demanding wine connoisseurs. 'Prestige' cellars boast an ergonomic new shelf design, a more advanced control panel and are equipped with a reinforced "A+ body" with an inner alloy finish (for better cold diffusion) saving up to 67% power usage*.

ORIGINE FRANCE® GARANTIE
BVCert. 6010761

Available through stockists only: call to enquire.

*compared to previous range, based on ambient room temperature of 25°C.

MAIN FEATURES

(Full specs on p.31)

- Security Lock
- Winter Function (heating system)
- Visual Alarms
- Thermal Recycling Pump
- UP TO 67% LESS ENERGY* Up to 67% Less Energy Consumption*
- 12° LED Digital Temperature Display

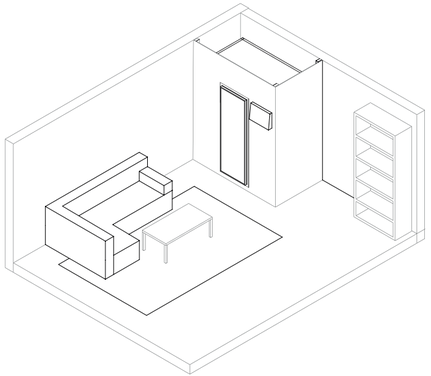
3 x Transtherm Ermitage (handles removed)

Espace 2000-Bottle

Walk-in Cellars

— CAPACITIES: 600-4000+ Bottles

A Walk-in Cellar is the modern and technological equivalent of an underground cavern: not only does it recreate the ideal storage conditions for large collections, but true connoisseurs will also rediscover the special and unique feeling which is to walk into one's treasured cellar.



TRANSTHERM®

600 — CAVIVISION

1000 — ESPACE 1000

2000 — ESPACE 2000

3000 — ESPACE 3000

4000 — ESPACE 4000

ORIGINE FRANCE® GARANTIE

BVCert. 6010761

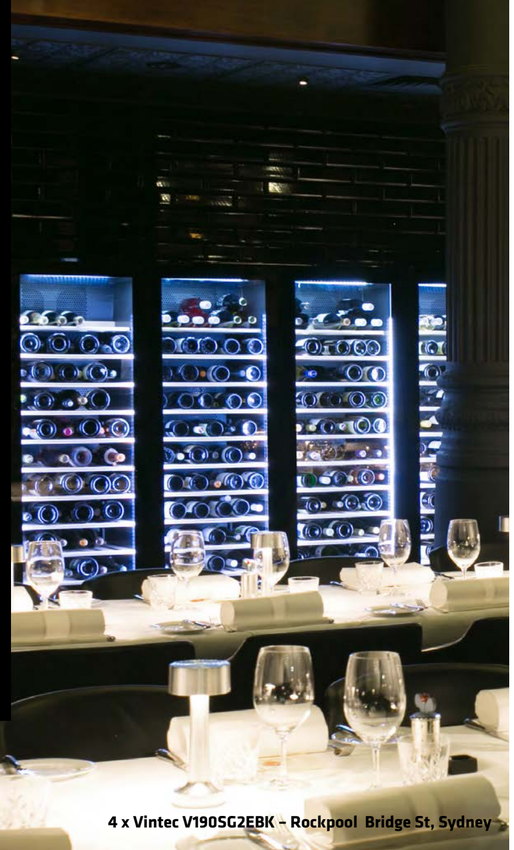
Available direct from Vintec and selected specialist retailers.

The TRANSTHERM Walk-In Cellars have been hand-built in France for over 20 years: with storage capacities from 600 to 4000+ bottles, they are the modern equivalent of underground cellars. Delivered flat-packed, they can be built into your home in less than half a day, extended if your collection increases and can be disassembled if you relocate.

MAIN FEATURES

(Full specs on p.31)

- Thermal Recycling Pump
- LED digital temperature display
- Winter Function (heating system) - (excludes Cavivision)
- Security lock



4 x Vintec V190SG2EBK – Rockpool Bridge St, Sydney

Professional Range

— CAPACITIES: 85-4000+ Bottles

Designed to preserve and showcase your wine bar or restaurant's wine list, the Vintec & Transtherm range of professional models have been selected to offer versatile, convenient and dynamic storage solutions for display and wine service.

"The Transtherm Ermitage cabinets provide the best way possible to store wine - and they are a dynamic way of displaying wine."

Patrick Hoban - Sommelier at Mille Vini

"A full-bodied red wine, served at, say 22° to 24° C, may cause it to taste mawkish and lack refreshment. Which is one of the reasons so many of Australia's better restaurants store their reds in wine storage units from specialist companies like Transtherm and Vintec."

Tim White - Fin. Review, Life & Leisure (Jan 2013)

Front of House

Back of House

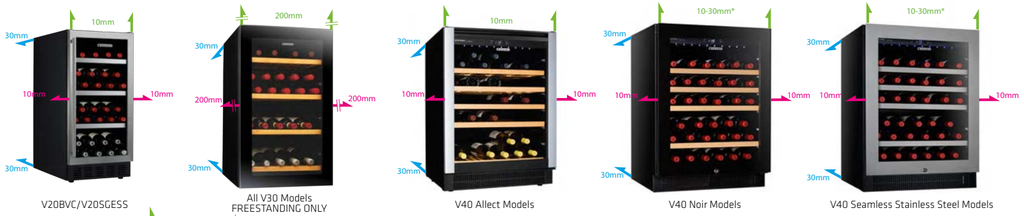
They Trust and Use Vintec and Transtherm

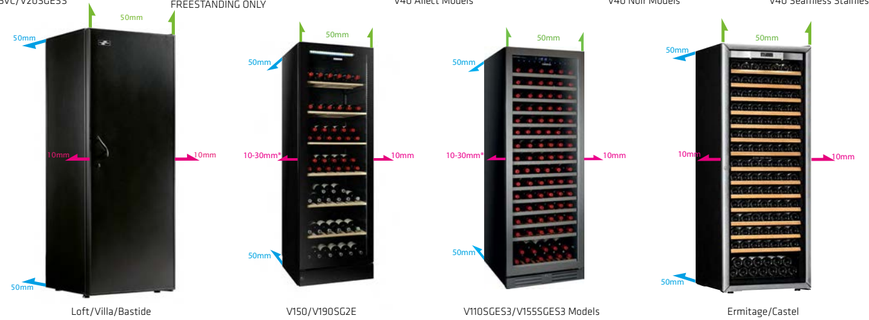
NSW 121Bc Arras The Star Rockpool Bar & Grill Kellys Bar & Grill Spice Temple Park Hyatt Sydney Spiedo Tetsuya's The Wine Library Universal Guillaume's Sydney Towers	Golden Century Café Sydney Waterfront Italian Bistro Moncur Fratelli Fresh Fratelli Paradisio American Club Sydney Buon Ricordo Royal Sydney Golf Club Queen's Club Balzac The Balmoral Public Dining Room Young Alfred Otto's	Mille Vini Aqua Dining La Brasserie Belmondo Koi Verde Sepia Buzo Trattoria Bells At Kilcare Centennial Hotel Chapter One Brasserie Azuma Malaya Billy Kwong	VIC Movida Maha Bar & Grill Rockpool Bar & Grill Mamababa The Royal Mail Hotel Shanghai Dynasty Vue De Monde The Gunshop Dell Ugo's Melbourne Cricket Club Pizzini Winery Itchi-Ni Birches Luxury Spa	Chalets Blue Pyrenees Estate SA Assaggio Star House Adelaide Wine Centre Queen Adelaide Club QLD Arnica Waterfront Esquire Mantra Hotel	Icon Bar & Bistro Jellyfish Lookout Café & Bar Meccabah Regatta Hotel Heron Island Resort Wilson's Boathouse WA Beluga Cape Mentelle The Duchess The Heritage Incontro	Burswood Entertainment Complex Rockpool Bar & Grill El Questro NZ Skycity The Grill Grand Hotel Hilton Queenstown Soul Bar Sails Restaurant Dida Wine Lounge

"**Today's restaurant-goers expect and demand** the wines they are drinking to be given as much attention as the fine food they are served." **Jean-Marie Simart, Director and Co-Founder Vintec**

Ventilation Requirements

All Vintec and Transtherm cabinets are equipped with compressors which generate heat and require ventilation. The diagrams below are included as a guide only – please view model-specific ventilation requirements on our website before installing.





A VENTILATION GRILL MUST BE INSTALLED FOR ANY CABINET BUILT UNDER BENCH OR INTO CABINETRY • UNITS MUST BE KEPT OUT OF DIRECT SUNLIGHT AND AWAY FROM RAIN • NOT FOR OUTDOOR USE.

*allow up to 30mm for finger access.

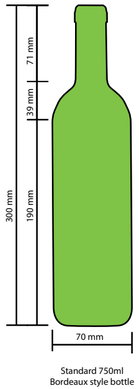
Storing and Stacking Tips

The capacities of our cabinets are expressed based on standard 750mL Bordeaux (shape and size), which is the standard unit commonly used by all wine cabinet makers. Our cabinets can accommodate different shapes and sizes, but sometimes at the detriment of the maximum capacity.

EASY= capacity which can be reached with all supplied shelves installed and with a maximum of 4-5 levels of stacking per shelf.

MAX= maximum capacity which can be reached. For some models, reaching this capacity requires using less shelves than supplied.

"The shape and size of your bottles dictate the capacity of your wine cabinet"

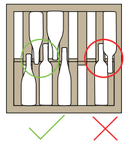


<u>Stacking: Different Shapes and Sizes</u>

Please be aware when stacking your cabinet that some bottles will not fit opposite each other and you may need to lay the bottles opposite more suitably shaped bottles.

Bottles should lie with the necks comfortably interlocking as seen in the diagram.

Examples of different 750ml bottle shapes



<u>Stacking: Wines for Ageing</u>

When filling your cabinet, we suggest stacking the bottles you wish to cellar and mature at the back of the shelves, and the wines you wish to consume in the short-term at the front.

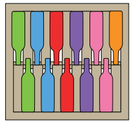
<u>Stacking: Accessibility</u>

When stacking bottles in your cabinet, it is practical to keep bottles from the same case together. See diagram 4.1 and 4.2 where bottles from the same case are represented in the same colours.

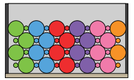
Storing same-case bottles in a vertical stack enables you to have easy access to all your different wines.

3.1 Shelf Top View

4.1 Shelf Top View



4.2 Shelf Front View



Product Specs

		HOME WINE BARS																
		VINTEC															TRANSTHERM	
		V20SGES3	V20BVCS3	V30SGMEBK	V30SGES3	AL-V30SGE	V40SGES3	V40BVCS3	V40SG2ES3	V40SGEBK	V40BVCBK	V40SG2EBK	V40DG2EBK	ALV40SGE	ALV40BVC	ALV40DG2E	Studio Glass Door	Integrated Studio
MAIN ATTRIBUTES	Bottle Capacity*	20	49 (beer)	35	35	35	50	100 (beer)	50	50	100 (beer)	50	42	50	100 (beer)	42	42	42
	Main Function	Cellaring Reds & Whites	Serving Beer & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Serving Beer & Whites	Zone 1: Serving Whites Zone 2: Serving Reds	Cellaring Reds & Whites	Serving Beer & Whites	Zone 1: Serving Whites Zone 2: Serving Reds	Zone 1: Serving Reds Zone 2: Serving Whites	Cellaring Reds & Whites	Serving Beer & Whites	Zone 1: Serving Reds Zone 2: Serving Whites	Cellaring Reds & Whites	Cellaring Reds & Whites
	Alternate Function	Serving Whites OR Reds	N/A	Serving Whites OR Reds	Serving Whites OR Reds	Serving Whites OR Reds	Serving Whites OR Reds	N/A	Zone 1: Serving Whites OR Reds Zone 2: Cellaring	Serving Whites OR Reds	N/A	Zone 1: Serving Whites OR Reds Zone 2: Cellaring	Zone 1: Serving Whites OR Reds Zone 2: Cellaring	Serving Whites OR Reds	N/A	Zone 1: Serving Whites OR Reds Zone 2: Cellaring	Serving Whites OR Reds	Serving Whites OR Reds
	Finish	Seamless Stainless Steel	Seamless Stainless Steel	Borderless Black Glass	Seamless Stainless Steel	Brushed Aluminum	Seamless Stainless Steel	Seamless Stainless Steel	Seamless Stainless Steel	Borderless Black Glass	Borderless Black Glass	Borderless Black Glass	Borderless Black Glass	Brushed Aluminum	Brushed Aluminum	Brushed Aluminum	Brushed Aluminium	Integrated
PRODUCT ATTRIBUTES	Temperature Zones	1	1	1	1	1	1	1	2	1	1	2	2	1	1	2	1	1
	Temperature Ranges	6-18°C	2-10°C	6-18°C	6-18°C	6-18°C	6-18°C	2-10°C	Z1: 6-10°C Z2: 10-18°C	6-18°C	2-10°C	Z1: 6-10°C Z2: 10-18°C	Z1: 6-10°C Z2: 10-18°C	6-18°C	2-10°C	Z1: 6-10°C Z2: 10-18°C	8-18°C	8-18°C
	Shelving	3 adjustable	3 adjustable	3 full, 1 half	3 full, 1 half	3 full, 1 half	4 full, 1 half	3 adjustable	3 full, 1 half	4 full, 1 drawer	3 adjustable	3 full, 1 half	5 full, 1 half	4 full, 1 half	3 adjustable	5 full, 1 half	2 adjustable	2 adjustable
	Shelving Material	Wood	Metallic	Wood	Wood	Wood	Wood SS Front	Metallic SS Front	Wood SS Front	Wood	Metallic Wood Front	Wood	Wood	Wood	Metallic SS front	Wood	Wood	Wood
	Mood Lighting	Blue LED	Blue LED	Crystal White LED	Blue LED	Crystal White LED	Blue LED	Blue LED	Blue LED	Crystal White LED	Crystal White LED	Crystal White LED	Crystal White LED	Crystal White LED	Crystal White LED	Crystal White LED	No Light	No Light
	Door Type	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Solid
	Built-in capability or freestanding only	Both	Both	Freestanding only	Freestanding only	Freestanding only	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both
CLIMATE CONTROL CHECKLIST	Stabilized Temperature Control	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Regulated Humidity (when set at 12-14° Celsius)	✓		✓	✓	✓	✓			✓			✓	✓		✓	✓	✓
	Dark Storage Area (dark interiors and tinted glass)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Vibration Reduction System	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Frequent Air Circulation	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
PRODUCT FEATURES	Lock						✓	✓	✓	✓	✓	✓						
	Thermal Recycling Pump (external humidity recycling)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Heating Function (for cold climates)								✓			✓					✓	✓
	LED Display Panel	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Alarm (Audible and Visual)																	
	Alarm (Visual only)						✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
	Hygrometer																	
	Lava Bead Briquettes (internal humidity recycling)																	
	Steel Reinforced Casing																	
	Energy Efficient R600A gas	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
	Reversible door	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓			
	Display shelves available for order																	
TECHNICAL SPECS	Dimensions (H*W*D)	810mm x 295mm x 575mm	810mm x 295mm x 575mm	830mm x 493mm x 590mm	830mm x 493mm x 590mm	830mm x 493mm x 590mm	820mm x 595mm x 572mm	820mm x 595mm x 572mm	820mm x 595mm x 572mm	820mm x 595mm x 572mm	820mm x 595mm x 572mm	820mm x 595mm x 572mm	820mm x 595mm x 572mm	820mm x 595mm x 572mm	820mm x 595mm x 572mm	820mm x 595mm x 572mm	640mm x 540mm x 557mm	640mm x 540mm x 557mm
	Rear Spacer (mm) (Refer to Instal Specs)	30mm	30mm	30mm	30mm	30mm	30mm	30mm	30mm	30mm	30mm	30mm	30mm	30mm	30mm	30mm	50-100mm	50-100mm
	Front venting or rear venting	Front	Front	NA	NA	NA	Front	Front	Front	Front	Front	Front	Front	Front	Front	Front	Rear	Rear
	Body Colour	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black
	Door supplied RH or LH	RH	RH	RH	RH	RH	RH	RH	RH	RH	RH	RH	Both	RH	RH	Both	SPECIFY	SPECIFY
	Weight (kg)	27	27	42	42	42	52	52	52	52	52	52	52	52	52	52	35 (no shelves)	36 (no shelves)
	Electricity Consumption (kWh/day)	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0.68	0.68
	Rated Voltage	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v
	Glass glazing and UV-treatment	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Triple Glazed, UV	Double Glazed, UV	N/A

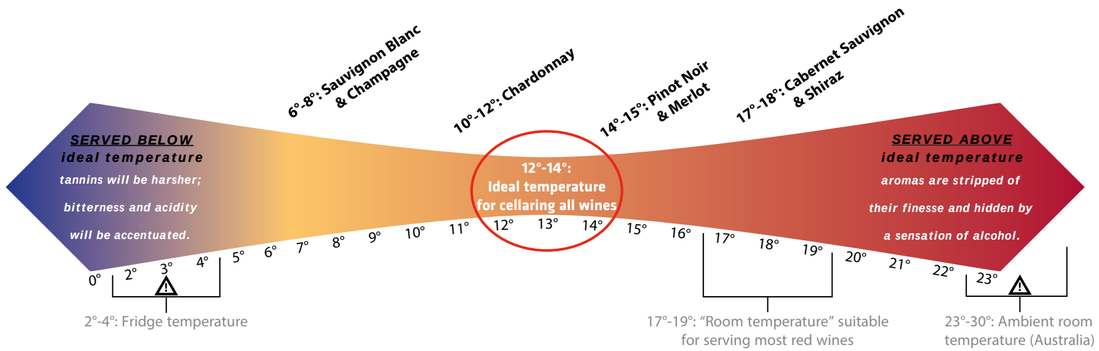
* Max capacity, based on standard 750mL Bordeaux bottles (shape and size) or 330ml beer bottles.

		WINE VAULTS			THE EPICURE RANGE					WALK-IN CELLARS				
		TRANSTHERM			VINTEC				TRANSTHERM			TRANSTHERM		
		Loft Solid Door	Villa	Bastide	V110SGES3	V155SGES3	V190SG2EBK	V150SG2E-AL	190SG2E-AL	Loft Prestige	Ermitage	Castel	Cavivision	Espace 1000	Espace 2000	Espace 3000	Espace 4000
MAIN ATTRIBUTES	Bottle Capacity*	140	202	267	121	166	170	130	170	74	182	165	600	1000	2000	3000	4000
	Function	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Serving Different Varietals at Perfect Serving Temps.	Serving Different Varietals at Perfect Serving Temps.	Serving Different Varietals at Perfect Serving Temps.	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites
	Alternate Function	N/A	N/A	N/A	Serving Whites OR Reds	Serving Whites OR Reds	Cellaring Reds & Whites	Cellaring Reds & Whites	Cellaring Reds & Whites	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Finish	Classic black	Classic black	Classic black	Seamless Stainless Steel	Seamless Stainless Steel	Borderless Black Glass	Brushed Aluminium	Brushed Aluminium	Classic Black	BA/BK	BA/BK	Classic Black	Classic Black	Classic Black	Classic Black	Classic Black
PRODUCT ATTRIBUTES	Temperature Zones	1	1	1	1	1	1 or MT	1 or MT	1 or MT	1	1	3	1	1	1	1	1
	Temperature Ranges	8-18°C	8-18°C	8-18°C	6-18°C	6-18°C	6-22°C	6-18°C	6-22°C	8-18°C	8-18°C	Z1: 13-18°C; Z2: 10-14°C/Z3: 6-8°C	8-18°C	8-18°C	8-18°C	8-18°C	8-18°C
	Shelving	2 adjustable	3 adjustable	4 adjustable	10 sliding, 1 half	14 sliding, 1 half	7 adjustable	5 adjustable	7 adjustable	5 sliding / adjustable	14 sliding / adjustable	10 sliding / adjustable	24 fixed	23 sliding	47 sliding	71 sliding	95 sliding
	Shelving Material	Wood	Wood	Wood	Wood With SS Front	Wood With SS Front	Wood	Wood	Wood	Steel and PS shock	Steel and PS shock	Steel and PS shock	Wood	Wood	Wood	Wood	Wood
	Mood Lighting	No Light	No Light	No Light	Blue LED	Blue LED	Crystal White LED	Crystal White LED	Crystal White LED	2 X Dimmed LED Lights	2 X Dimmed LED Lights	2 X Dimmed LED Lights	Internal Light	Internal Light	Internal Light	Internal Light	Internal Light
	Door Type	Solid	Solid	Solid	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass	Glass
	Built-in capability or freestanding only	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both	Both
CLIMATE CONTROL CHECKLIST	Stabilized Temperature Control	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Regulated Humidity (when set at 12-14° Celsius)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Dark Storage Area (dark interiors and tinted glass)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Vibration Reduction System	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Frequent Air Circulation	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
PRODUCT FEATURES	Lock	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓					
	Thermal Recycling Pump (external humidity recycling)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Heating Function (for cold climates)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓
	LED Display Panel	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
	Alarm (Audible and Visual)						✓	✓	✓	✓	✓	✓					
	Alarm (Visual only)				✓	✓											
	Hygrometer									✓	✓						
	Lava Bead Briquettes (internal humidity recycling)																
	Steel Reinforced Casing		✓	✓						✓	✓	✓					
	Energy Efficient R600A gas				✓	✓	✓	✓	✓	✓	✓	✓					
	Reversible door				✓	✓		✓	✓	✓	✓	✓					
	Display shelves available for order						✓	✓	✓								
TECHNICAL SPECS	Dimensions (H*W*D)	1100mm x 680mm x 680mm	1470mm x 680mm x 680mm	1810mm x 680mm x 680mm	1390mm x 595mm x 680mm	1760mm x 595mm x 680mm	1850mm x 595mm x 600mm	1550mm x 595mm x 600mm	1850mm x 595mm x 600mm	960mm x 680mm x 690mm	1825mm x 680mm x 690mm	1825mm x 680mm x 690mm	2050mm x 1270mm x 1170mm	2050mm x 1870mm x 1170mm	2050mm x 1870mm x 2230mm	2050mm x 1870mm x 3290mm	2050mm x 1870 mm x 4350mm
	Rear Spacer (mm) (Refer to Instal Specs)	50-100mm	50-100mm	50-100mm	30mm	30mm	30mm	30mm	30mm	50-100mm	50-100mm	50-100mm	N/A	N/A	N/A	N/A	N/A
	Front venting or rear venting	Rear	Rear	Rear	Front	Front	Rear	Rear	Rear	Rear	Rear	Rear	Front	Front	Front	Front	Front
	Body Colour	Black	Black	Black	Black	Rear	Black	Silver	Silver	Black	Black	Black	Black	Black	Black	Black	Black
	Door supplied RH or LH	SPECIFY	SPECIFY	SPECIFY	RH	RH	RH	RH	RH	SPECIFY	SPECIFY	SPECIFY	RH	RH	RH	RH	RH
	Weight (kg)	61 (no shelves)	71 (no shelves)	82 (no shelves)	86	105	84	72	84	54 (no shelves)	90 (no shelves)	97 (no shelves)	310	310	500	700	900
	Electricity Consumption (kWh/day)	0.68	0.68	0.68	1	1	1	1	1	0.48	0.62	0.7	2	3.5-4	3.5-4	3.5-4	3.5-4
	Rated Voltage	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v	240v
	UV-treated triple glazed glass	N/A	N/A	N/A	Triple Glazed, UV	Triple Glazed, UV	Double Glazed, UV	Double Glazed, UV	Double Glazed, UV	Double Glazed, UV	Double Glazed, UV	Double Glazed, UV	Double Glazed, UV	Double Glazed, UV	Double Glazed, UV	Double Glazed, UV	Double Glazed, UV

Note: while product specs are accurate at the time of printing, changes and improvements can occur at any time.

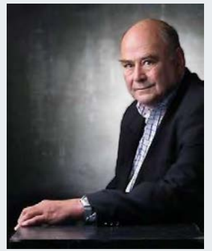
Guide to Perfect Cellaring & Serving Temperatures

Although all wines – reds, whites & Champagnes – should be cellared at the same temperature, different wines have different ideal serving temperatures. Cellar and serve your wines according to the chart below in order to always enjoy your wines at their best.


6°-8°: Sauvignon Blanc & Champagne
10°-12°: Chardonnay
14°-15°: Pinot Noir & Merlot
17°-18°: Cabernet Sauvignon & Shiraz
SERVED BELOW ideal temperature
tannins will be harsher; bitterness and acidity will be accentuated.
12°-14°: Ideal temperature for cellaring all wines
SERVED ABOVE ideal temperature
aromas are stripped of their finesse and hidden by a sensation of alcohol.
0° 2° 3° 4° 5° 6° 7° 8° 9° 10° 11° 12° 13° 14° 15° 16° 17° 18° 19° 20° 21° 22° 23°
2°-4°: Fridge temperature
17°-19°: "Room temperature" suitable for serving most red wines
23°-30°: Ambient room temperature (Australia)

VC For more expert advice and great resources on cellaring, collecting and serving wine, visit vintecclub.com

What The Experts Say



James Halliday - Leading Wine Writer and Judge

"It seems extraordinary that I had been a partner in a large law firm for almost 20 years before the arrival of email and mobile phones. How on earth did we exist? Now I have made another transition every bit as dramatic: it was the installation of a Vintec wine cabinet in my office.

It makes a decision to try an older wine with a cork closure not fraught with terminal danger, and in the heat of summer, my Vintec allows me to chill all my whites and reds to perfect serving temperatures.

I really have no idea what I would do if I no longer had my Vintec, or how I lived before it."

David Doyle – Wine Collector and Owner of Rockpool Bar & Grill

"Temperature control is everything with wines, especially with older wines – it doesn't take much to ruin them – you have to care for them from the moment you get them to the moment you drink them.

I use Vintec or Transtherm, depending on the application and I'm happy to recommend them because they're quality products which work incredibly well for me."

Peter Bourne - Wine Educator and Judge

"At last, the perfect solution to Australia's warm climate – a Vintec wine cabinet."

VINTEC CLUB

The Vintec Club is a private club for owners of Vintec and Transtherm wine cellars.

"The Vintec Club is our way of saying thank you to our discerning and valued customers who invariably love wine, whether you acquired your wine cabinet 10 years ago or today. It would be a pleasure to welcome you as the newest member of our community"

Jean-Marie Simart, Director

VINTEC CLUB *Private Tastings*

Members of the Vintec Club are granted exclusive access to unique wine experiences and intimate dinners in the company of celebrated winemakers from around the world.

In family-like and relaxed atmospheres, the ***Vintec Club Private Tastings*** are an opportunity to share with our members our passion for well-aged wines.

These private events are notably subsidized by the Vintec Club in order to bring our members exceptional wine tastings and dinners at nominal ticket prices.

Your Wine Broker

When you become a member of the Vintec Club, you're entitled to the **expert service of a personal Langton's Wine Broker** who will provide you with direct and privileged access to the greatest wines and vintages of Australia and the world – at private-customer prices.

As a member of The Vintec Club, your broker will:

- Advise you on rare & collectible wines and even place auction bids for you
- Source local and imported wines from over 500 leading wineries
- Get to know your favoured wine styles

Concierge Service

As a member of the Vintec Club you have **access to a dedicated Concierge service**, which includes:

- Cellar management and care tips
- Cellar service and warranty requests
- Member benefit enquiries
- Bookings for VC Private Tastings

Club Expert

Peter Bourne – aka "The Wine Man" – is synonymous with enthusiasm and passion for all things vinous.

He's a **wine educator** and wine judge, who also writes for Gourmet Traveller WINE and QANTAS magazines.

Peter's enthusiasm is **now extended to Vintec Club members** who are encouraged to take advantage of his expertise via Q&A and his regular feature columns on our Wine Blog.

Peter is also an **expert on collectible wines** and as a member you have the possibility of contacting him for advice.

Find out more on **vintecclub.com**

WELCOME TO THE VINTEC CLUB

THE PRIVATE CLUB FOR OWNERS OF VINTEC & TRANSTHERM WINE CELLARS.

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